



SET

2 courses 23 / 3 courses 27

Monday - Saturday 12.00 - 5.00

Cauliflower soup, Wookey Hole croute *gfa*, v

Ham hock terrine, onion chutney, sourdough *gf*

Prawn cocktail, Marie Rose, gem lettuce *gfa*

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Slow cooked pigs cheeks, kale, fondant potato *gf*

Jerusalem artichoke risotto, beetroot, goats cheese, walnuts v, *gf*

Fish pie, seasonal greens *gf*

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Savarin, lemon custard, lemon ripple ice cream

Sticky toffee pudding, salted caramel sauce, vanilla ice cream *gf*

Selection of Purbeck ice creams

Please note, Berthholder discount is excluded from the set menu

	Chipotle mac & cheese bites, chipotle mayo, parmesan	5.5
	Buttermilk chicken thighs, spiced sesame ketchup	6
NIBBLES	Beetroot hummus, flatbread <i>df</i>	4
	Hoxton sourdough	4.5
	<i>add dipping onion gravy</i>	+1.5
	Trio - Chipotle mac & cheese bites, Buttermilk chicken thighs, Beetroot hummus	14.5
	Beer battered fish & chips, mushy peas, curried mayonnaise, tartar sauce, chips <i>gf</i>	20
PUB	"The Henry" burger, burger sauce, crispy onions, gherkins, tomato relish, American cheese,	19
FAVOURITES	fries <i>gfa</i>	
	Blackmore Vale bangers, mash, onion & ale gravy	18
	Selection of New Forest cured meats and British cheese's, pickles, chutney,	22
	Hoxton sourdough <i>gfa</i>	
	BBQ greens <i>ve, gf, df</i> / Triple cooked chips <i>ve, gf, df</i> / House salad <i>ve, gf, df</i>	6
SIDES	Rosemary skinny fries <i>ve, gf, df</i> / Buttered new potatoes v, <i>gf</i>	6
	Truffle and parmesan fries <i>gf</i>	6.5

PUDDINGS	Pistachio tiramisu	v	9.5
	Sticky toffee pudding, salted caramel sauce, vanilla ice cream	gf,v	9
	Chocolate fondant, crème fraiche, griotine cherries		10
	Greek yoghurt panna cotta, forced rhubarb	gfa	9

Selection of 3 South coast cheeses, homemade fruit loaf, apple & brandy chutney *gfa* 15

Tunworth

Tunworth Cheese is a handcrafted, pasteurised Camembert-style masterpiece from the heart of Hampshire. This isn't just any cheese; it's Raymond Blanc's proclaimed "Best Camembert in the World," a testament to its unparalleled quality and flavour.

Pasteurised

Wookey Hole cave-matured cheddar

Matured deep within the ancient limestone caves of Wookey Hole, this award-winning cheddar is aged slowly in naturally cool conditions. The result is a rich, savoury cheese with a smooth yet crumbly texture, gentle tang and distinctive nutty depth - a true taste of Somerset tradition.

Pasteurised

Dorset Blue Vinny

Made slowly and properly, Dorset Blue Vinny begins with fresh milk from a single Friesian herd and takes up to 20 weeks to mature. Hand-tuned, carefully pierced and patiently ripened, it develops its distinctive blue veins and rich, savoury depth - well worth the wait.

Pasteurised

ENGLISH CHEESE BOARD

PUDDING WINE & PORT			75ml	Bottle
Black Muscat, Elysium, Quady	<i>California, USA</i>		10	47
Sauernes, Château Suduiraut	<i>Bordeaux, France</i>		8	38
LBV Port, Barros	<i>Douro, Portugal</i>		8.5	60
10 Year Old Tawny Port, Barros	<i>Douro, Portugal</i>		9.75	70

TEA & COFFEE

The Stamford Coffee Co

Double espresso / Macchiato	3.5
Flat white / Cappuccino / Latte / Americano	4.25

Birchall teas	3.5
Great Rift breakfast blend / Great Rift decaf / Virunga Earl Grey / Mao Feng green tea / Peppermint / Chamomile / Lemongrass & ginger / Red bush	

gf gluten free · gfa gluten free adaptable · df dairy free · dfa dairy free adaptable · v vegetarian · ve vegan · vea vegan adaptable

Please let us know if you have any allergies or require information on any ingredients used in our dishes A discretionary 13% service charge is added to all bills of £10 and over, 100% of which goes to the team. Please note we only accept card payments, we no longer take cash or cheques.